

CUCINAurbana

Come party with us!

Team CUCINA will wow your friends, family, coworkers and clients as we celebrate seasonal interpretations of our California inspired Italian kitchen.



BOOK YOUR PARTY:

tiffany tassano

tiffany@urbankitchengroup.com

urbankitchengroup.com/group-dining/

505 laurel st | san diego, ca 92109 | 619.239.2222
urbankitchengroup.com



CUCINA urbana is located in the heart of Bankers Hill. The rustic modern space incorporates vintage finds, floral elements, and signature CUCINA mural.

For birthday and graduation celebrations, wedding receptions, corporate dinners, meeting presentations and other personal and professional milestones, CUCINA is perfect for any occasion.

Our wine shop is the perfect semi-private setting for a smaller function, while larger groups are welcome to host their event using the entire restaurant as a private venue.

The following selection of prix fixe menus are served individually plated, family-style or as a buffet; made with the freshest local, organic and sustainable ingredients. Personally designed menus are available for buyouts or groups interested in a more specialized dining experience.

WE ARE A WINE SHOP INSIDE A RESTAURANT

Our wine list follows a value-driven and competitive retail pricing format. Bottles cost about half as much as they would at another restaurant. Craft cocktails, house infused liquors and artisan beers round out our extensive beverage selection.

LOOKING FOR A UNIQUE WAY TO ENTERTAIN YOUR FRIENDS + FAMILY + CO-WORKERS?

Host a one of a kind culinary event at CUCINA such as blind tasting for the wine connoisseur, hands on pasta making, and more.

CIN CIN!

EVENT SPACES

wine wall
for parties up to 28 guests



wine wall + adjoining area
for parties up to 38 guests



**wine wall + adjoining area
+ south portion of main dining room**
for parties up to 64 guests



full buyout

without atrium + bar seating
for parties up to 110 guests

with atrium + bar seating
for parties up to 146 guests



DINNER MENU #1 | family style | \$58 per person

course 1

TEMPURA FRIED STUFFED SQUASH BLOSSOMS + goat cheese + pistou
+ orange blossom honey

ROASTED SUMMER SQUASH + feta + pickled pearl onion + crispy quinoa + cilantro
harissa crema

course 2

ITALIAN CHOPPED SALAD + escarole + radicchio + green bean + cherry tomato
+ cucumber + provolone + pepperoncini + ceci bean + almond + dill
+ oregano vinaigrette + rosemary breadcrumb

pre-select one pizza for your group

MARGHERITA + tomato + house made mozzarella + basil

PEPPERONI + ricotta + mozzarella + roasted tomato + calabrian chili + hot honey

MUSHROOM + GOAT CHEESE + mozzarella + caramelized onion + truffle oil

pre-select one pasta for your group

RIGATONI BOLOGNESE + veal + pork + lemon ricotta + grana padano

SHORT RIB MAFALDINE + tomato + mushroom + carrot + kale + parmesan

TORCHIO ALLA NORMA + tomato + eggplant + onion + chili + ricotta salata
+ basil

BUCATINI AMATRICIANA + guanciale + tomato + red onion + chili + pecorino

course 3

pre-select one dessert for your group / served individually

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble
+ cocoa nib tuile

LIMONCELLO MOUSSE TART + lemon curd + graham crust + torched meringue
+ honey roasted pistachio

notes

*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

pricing does not include gratuity, administrative charge or sales tax.

check out our 'bits + pieces' page at the end of this packet for all additional information and fees.

CUCINA Urbana

DINNER MENU #2 | family style | \$60 per person

course 1

ITALIAN CHOPPED SALAD + escarole + radicchio + green bean + cherry tomato + cucumber + provolone + pepperoncini + ceci bean + almond + dill + oregano vinaigrette + rosemary breadcrumb

pre-select one pizza for your group

MARGHERITA + tomato + house made mozzarella + basil

PEPPERONI + ricotta + mozzarella + roasted tomato + calabrian chili + hot honey

MUSHROOM + GOAT CHEESE + mozzarella + caramelized onion + truffle oil

course 2

TORCHIO ALLA NORMA + tomato + eggplant + onion + chili flake + ricotta salata + basil

pre-select one additional pasta for your group

RIGATONI BOLOGNESE + veal + pork + lemon ricotta + grana padano

SHORT RIB MAFALDINE + tomato + mushroom + kale + parmesan

BUCATINI AMATRICIANA + guanciale + tomato + red onion + chili + pecorino

pre-select one protein for your group

BERBERE CRUSTED LOCAL TUNA + confit tomato + corn + Italian long sweet pepper + dill crema

CHICKEN MILANESE + mascarpone polenta + mustard green + shaved celery root + lemon caper vinaigrette

course 3

pre-select one dessert for your group / served individually

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

LIMONCELLO MOUSSE TART + lemon curd + graham crust + torched meringue + honey roasted pistachio

notes

*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

pricing does not include gratuity, administrative charge or sales tax.

check out our 'bits + pieces' page at the end of this packet for all additional information and fees.

CUCINA Urbana

DINNER MENU #3 | family style | \$68 per person

course 1

pre-select two appetizers for your group

FRIED GOAT CHEESE STUFFED SQUASH BLOSSOMS + pistou + honey

GRILLED OCTOPUS + heirloom tomato + red onion + cucumber + sundried tomato relish + colatura vinaigrette

ROASTED SUMMER SQUASH + feta + pickled pearl onion + crispy quinoa + cilantro harissa crema

ITALIAN CHOPPED SALAD + escarole + radicchio + green bean + cherry tomato + cucumber + provolone + pepperoncini + ceci bean + almond + dill + oregano vinaigrette + rosemary breadcrumb

course 2

TORCHIO ALLA NORMA + tomato + eggplant + onion + chili + ricotta salata + basil

pre-select two additional items for your group

BERBERE CRUSTED LOCAL TUNA + confit tomato + corn + Italian long sweet pepper + dill crema

CHICKEN MILANESE + mascarpone polenta + mustard green + shaved celery root + lemon caper vinaigrette

SHORT RIB MAFALDINE + tomato + mushroom + carrot + kale + parmesan

RIGATONI BOLOGNESE + veal + pork + lemon ricotta + grana padano

additional entrée option

WAGYU HANGER STEAK + crushed potato + shishito + wax bean + veal demi + compound butter
+ \$10 per person added to the menu price

course 3

pre-select one dessert for your group / served individually

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

LIMONCELLO MOUSSE TART + lemon curd + graham crust + torched meringue + honey roasted pistachio

notes

*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

pricing does not include gratuity, administrative charge or sales tax.

check out our 'bits + pieces' page at the end of this packet for all additional information and fees.

CUCINA Urbana

DINNER MENU #4 | individually plated | \$62 per person

for groups up to 15 guests

course 1 *for the table*

pre-select three appetizers for your group

FRIED GOAT CHEESE STUFFED SQUASH BLOSSOMS + pistou + honey

ROASTED SUMMER SQUASH + feta + pickled pearl onion + crispy quinoa + cilantro harissa crema

CUCINA MEATBALLS + mascarpone polenta + spicy tomato sauce

MARGHERITA PIZZA + tomato + house-made mozzarella + basil

MUSHROOM PIZZA + mozzarella + caramelized onion + truffle oil

ITALIAN CHOPPED SALAD + escarole + radicchio + green bean + cherry tomato + cucumber + provolone + pepperoncini + ceci bean + almond + dill + oregano vinaigrette + rosemary breadcrumb

course 2 *guests will select one of the following entrees at time of meal*

BERBERE CRUSTED LOCAL TUNA + confit tomato + corn + Italian long sweet pepper + dill crema

CHICKEN MILANESE + mascarpone polenta + mustard green + shaved celery root + lemon caper vinaigrette

RIGATONI BOLOGNESE + veal + pork + lemon ricotta + grana padano

TORCHIO ALLA NORMA + tomato + eggplant + onion + chili flake + ricotta salata + basil

additional entrée option

WAGYU HANGER STEAK + crushed potato + shishito + wax bean + veal demi + compound butter
+ \$10 per person added to the menu price

course 3

pre-select one dessert for your group / served individually

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble + cocoa nib tuile

LIMONCELLO MOUSSE TART + lemon curd + graham crust + torched meringue + honey roasted pistachio

notes

*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

pricing does not include gratuity, administrative charge or sales tax.

check out our 'bits + pieces' page at the end of this packet for all additional information and fees.

CUCINA Urbana

DINNER MENU #5 | individually plated | \$72 per person

for groups up to 15 guests

course 1 *for the table*

pre-select three appetizers for your group

FRIED GOAT CHEESE STUFFED SQUASH BLOSSOMS + pistou + honey

CUCINA MEATBALLS + mascarpone polenta + spicy tomato sauce

ROASTED SUMMER SQUASH + feta + pickled pearl onion + crispy quinoa
+ cilantro harissa crema

MARGHERITA PIZZA + tomato + house-made mozzarella + basil

MUSHROOM PIZZA + mozzarella + caramelized onion + truffle oil

GRILLED OCTOPUS + heirloom tomato + red onion + cucumber + sundried tomato
relish + colatura vinaigrette

ITALIAN CHOPPED SALAD + escarole + radicchio + green bean + cherry tomato
+ cucumber + provolone + pepperoncini + ceci bean + almond + dill
+ oregano vinaigrette + rosemary breadcrumb

course 2

SEASONAL RISOTTO
chef's whim

course 3

guests will select one of the following entrees at time of meal

BERBERE CRUSTED LOCAL TUNA + confit tomato + corn
+ Italian long sweet pepper + dill crema

CHICKEN MILANESE + mascarpone polenta + mustard green
+ shaved celery root + lemon caper vinaigrette

SHORT RIB MAFALDINE + tomato + mushroom + kale + parmesan

TORCHIO ALLA NORMA + tomato + eggplant + onion + chili flake + ricotta salata
+ basil

additional entrée option

WAGYU HANGER STEAK + crushed potato + shishito + wax bean
+ veal demi + compound butter
+ \$10 per person added to the menu price

course 4

pre-select one dessert for your group / served individually

CHOCOLATE BUDINO + salted caramel + vanilla whip + chocolate crumble
+ cocoa nib tuile

LIMONCELLO MOUSSE TART + lemon curd + graham crust + torched meringue
+ honey roasted pistachio

notes

*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

pricing does not include gratuity, administrative charge or sales tax.

check out our 'bits + pieces' page at the end of this packet for all additional information and fees.

CUCINA Urbana

MENU ADDITIONS

starters

serves 2-4 unless noted otherwise

WARM OLIVES 9.5

ROASTED TOMATO FOCACCIA + cultured herb butter + sea salt **9.**

TEMPURA FRIED STUFFED SQUASH BLOSSOMS + goat cheese + pistou + orange blossom honey **15.5** *3 per order*

GRILLED OCTOPUS + heirloom tomato + red onion + cucumber + sundried tomato relish + colatura vinaigrette **18.**

CUCINA MEATBALLS + mascarpone polenta + spicy tomato sauce **13.** *3 per order*

RIBEYE CARPACCIO + peppadew relish + garum aioli + potato crumble* **16.**

WARM OLIVE + peruvian teardrop pepper + garlic confit + calabrian chili + citrus olive oil **9.**

BURRATA + STONE FRUIT + sungold tomato + crouton + salsa verde **15.**

ROASTED SUMMER SQUASH + feta + pickled pearl onion + crispy quinoa + cilantro harissa crema **14.**

CHEF'S WHIM RAGU + mascarpone polenta board **18.**

pizza

six slices per pie

MARGHERITA + tomato + house mozzarella + basil **21.**

MUSHROOM + GOAT CHEESE + mozzarella caramelized onion + truffle oil **22.**

PEPPERONI + ricotta + fresh mozzarella + hot honey + tomato sauce **22.**

OR OTHER SEASONAL PIZZA OPTIONS

pasta + protein

GLUTEN FREE PASTA 2. per person

substitute gluten-free pasta on any pasta dish

WAGYU STEAK ENTRÉE 10. per person

SEASONAL FISH ENTRÉE 6. per person

CHICKEN MILANESE ENTRÉE 6. per person

sides

serves 2-4 unless noted otherwise

TRUFFLE HERB PARMESAN FRIES 12.

CHARRED BRUSSELS SPROUTS + ivan's hot sauce **10.**

SMASHED POTATO + salsa rosa + crescenza fonduta **10.**

MASCARPONE POLENTA + evoo **9.**

sweets

TIRAMISU + marsala caramel + espresso soaked chocolate ladyfinger + whipped mascarpone + crushed hazelnut **14.**
serves two

SEASONAL GELATO + SORBET 9.
two scoops

notes

*these items are served raw or undercooked and may contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

pricing does not include gratuity, administrative charge or sales tax.

check out our 'bits + pieces' page at the end of this packet for all additional information and fees.

CUCINA Urbana

BITS + PIECES

MENU SELECTION

Prix fixe menus are required for groups of twelve (12) or more guests. Specialty menus are gladly designed upon request depending on the size of group, date and time of event. All menu items are subject to change due to availability and seasonal changes as decided by the Chef.

CUCINA'S WINE SHOP

Dynamic, diverse, and fun, our wine program features 200+ labels from around the world, with an emphasis on Italian and California varietals. Our goal is to share value with our guests and celebrate those behind the label: on the farms and in the wineries. All wine is sold at competitive retail pricing and a \$10 corkage applies to bottles enjoyed on premise. One of our Sommeliers would be glad to help assist you with your selection.

OUTSIDE CORKAGE FEE

Outside corkage is \$25 per 750ml bottle, with a limit of two (2) bottles maximum per reservation.

SPECIALTY CAKES

Inquire with your coordinator for local bakery recommendations.

OUTSIDE DESSERT FEE

You are welcome to provide your own cake or dessert. There is a \$3 per person outside dessert fee. You are welcome to deliver your dessert on the day of the event or at the time of reservation.

DECORATION + GIFTS

A complimentary personalized menu will be printed for your meal. Table decorations, specialty gifts, florals, specialty linen and furnishing services are available upon request; additional charges apply.

HOSTED VALET | not currently available

Want to treat your guests to complimentary valet? Please request a quote from your coordinator.

AUDIOVISUAL

CUCINA is happy to provide your audiovisual needs; additional charges apply. Please request a quote from your coordinator. Available for restaurant buyouts only.

SET UP TIME

Room buy-outs will include 30 minutes set up time prior to your reservation. Restaurant buy-outs will include 60 minutes set up time prior to your reservation. Please ask your coordinator for a quote should you require additional set up or service time.

CONTRACT

To make a reservation for a party of twelve (12) or more guests, CUCINA urbana requires a signed letter of agreement (contract) and a credit card on file. There is a food + beverage minimum for contracted parties, dependent upon the number of guests, reservation time and date, and venue space. A venue fee may also apply.

GUEST COUNT

Final guaranteed guest count is due no later than seven (7) days prior to event. Should final attendance be below the confirmed guarantee you will be charged a 'guest quota' based on the number of missing guests and the base menu price.

GRATUITY

20% gratuity is suggested. You are invited to pre-denote your gratuity at time of contract or at the end of your event.

ADMIN FEE + SALES TAX

A 5% administrative fee will be added to all contracted parties.
7.75% sales tax will be added to the final check.

DEPOSIT

All contracted parties of 30 or more guests, as well as room and restaurant buy-outs, require a fifty percent (50%) deposit to secure date and space. A fifty percent deposit is required for all contracted parties in the month of December; all December deposits are non-refundable.

FINAL PAYMENT

Final payment is due at the end of your event. Please provide payment by either credit card or cash.

CANCELLATION

To cancel your reservation, you are required to notify your event coordinator within the time frame indicated in your contract. If you do not cancel within this time frame, a pre-determined fee will apply.